

# Cinnamon Roll Pancakes

## Ingredients:

### *Filling:*

- 1/4 c. butter or margarine, softened but not melted
- 1/4 c. brown sugar
- 1 1/2 t. cinnamon

### *Glaze:*

- 1/4 c. butter or margarine
- 2 oz. cream cheese
- 1 c. powdered sugar
- 1 t. vanilla

### *Pancakes:*

- 1 batch [Pancakes](#) or use a prepackaged mix
- 1 t. vanilla (optional)

## Directions:

### *Filling:*

Mix all of the filling ingredients together. Put into a Ziploc bag or a pastry bag and place it in the refrigerator to chill.

### *Glaze:*

Place the butter and cream cheese in a bowl and microwave for 1 minute on 50%. Stir and microwave again until melted. Add the remaining ingredients and stir until smooth. Put into a Ziploc bag or pastry bag and place it in the refrigerator to chill.

### *Pancakes:*

Mix up the pancake batter according to the directions and add the vanilla.

Get out the filling and glaze bags and snip a corner or an end off of each bag. (You may want to have a small plate or bowl to place the bags on/in as the filling and icing may ooze out.)

Heat your pan or griddle over medium-high heat and spray with cooking spray. Begin by making basic pancakes. When you flip them over then make a swirl on the tops with the filling. (*I snipped a little too much and had a thick line, but no one complained.*)



The filling will melt into the pancake as the other side browns. Once cooked place the pancake on a plate and drizzle with the glaze. (*Again, the more you snip the thicker your lines will be.*)

Serve **HOT!**

Also, check out our recipe for [Cinnamon Roll Muffins!](#)